

Slow-Cooker Barbecue-Beef Sandwiches

Yield: 10 servings (serving size: 1 sandwich).

Ingredients

- 5 tablespoons dark brown sugar, divided
- $\frac{3}{4}$ teaspoon black pepper
- 2 (1-pound) flank steaks
- 1 cup chopped onion
- 1 cup tomato paste
- 3 tablespoons Worcestershire sauce
- 3 tablespoons molasses
- 3 tablespoons cider vinegar
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon dry mustard
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon salt
- 10 (2½-ounce) submarine rolls, halved
- Red onion slices (optional)
- Dill pickle slices (optional)

Directions

1. Combine 1 tablespoon brown sugar and pepper; rub over both sides of steaks. Combine $\frac{1}{4}$ cup brown sugar, onion, and next 9 ingredients (onion through salt) in an electric slow cooker. Add steaks; turn to coat. Cover with lid; cook on high-heat setting for 1 hour. Reduce heat setting to low; cook for 7 hours. Remove steaks; reserve sauce. Shred steaks with 2 forks. Return shredded steak to cooker; stir into sauce. Spoon $\frac{1}{2}$ cup steak mixture onto bottom half of each roll; top with onion and pickles, if desired. Cover with tops of rolls.